

KitchenAid®

DISC SLICER/SHREDDER ATTACHMENT



DVSA

**This attachment has been approved for use with
all KitchenAid® household stand mixers**



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. To protect against risk of electrical shock, do not put mixer in water or other liquid.
3. Close supervision is necessary when any appliance is used near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts. Keep fingers out of discharge opening.
6. Do not operate the mixer with a damaged cord or plug or after the mixer malfunctions, or is dropped or damaged in any manner. Return the mixer to the nearest Authorized Service Center for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by KitchenAid may cause fire, electric shock or injury.
8. Do not use the mixer outdoors.
9. Do not let the cord hang over the edge of table or counter.
10. Never feed food by hand. Always use food pusher.
11. Blades are sharp. Handle carefully.
12. This product is designed for household use only.

SAVE THESE INSTRUCTIONS

Your safety and the safety of others is very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to hazards that can kill or hurt you and others.

All safety messages will be preceded by the safety alert symbol and the word "DANGER" or "WARNING." These words mean:



DANGER

You will be killed or seriously injured if you don't follow instructions.



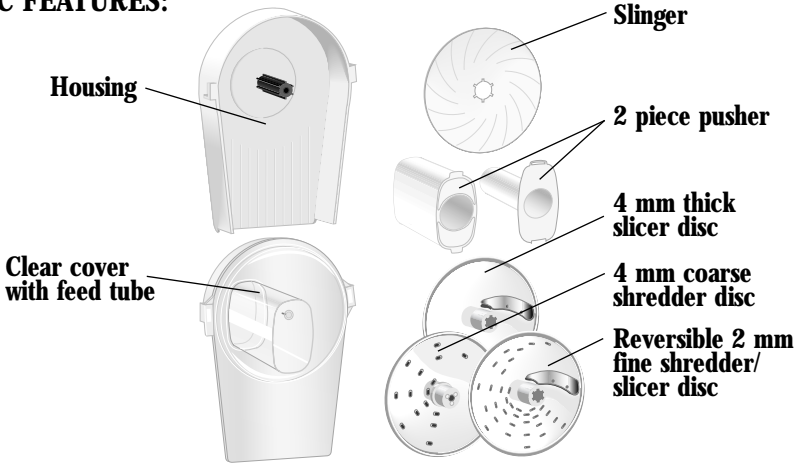
WARNING

You can be killed or seriously injured if you don't follow instructions.

All safety messages will identify the hazard, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.



DISC FEATURES:

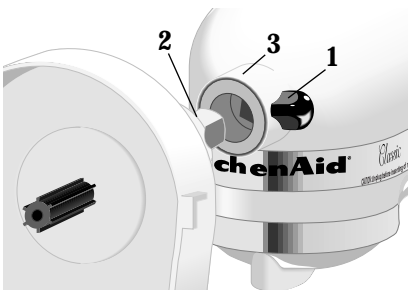


Reversible 2 MM Slicer/Shredder Disc — a precision sharp slicing blade on one side and when turned over can produce fine shreds of most firm fruits, vegetables and cheeses.

4 MM Shredder Disc — features larger shredding opening to coarsely shred firm fruits, vegetables and cheeses.

4 MM Slicing Disc — produces thicker, more substantial slices of fruits, vegetables and cold cheeses. Note: Soft and medium-hard cheeses to be sliced, shredded or grated should be well-chilled. Pierce hard cheeses with the tip of a sharp knife to make sure they are the proper consistency for grating. Cheeses should not be processed frozen.

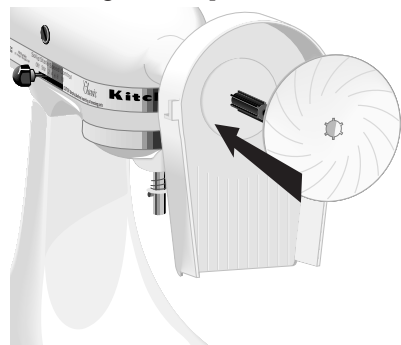
TO ATTACH:



1. Before attaching accessory, turn off and unplug unit.
2. Loosen attachment knob (1) by turning it counterclockwise. Remove attachment hub cover.
3. Insert attachment shaft housing (2) into attachment hub (3) making certain that the attachment power shaft fits into the square hub socket. Rotate attachment back and forth if necessary. When attachment is in

proper position, the pin on the attachment housing will fit into the notch on the hub rim.

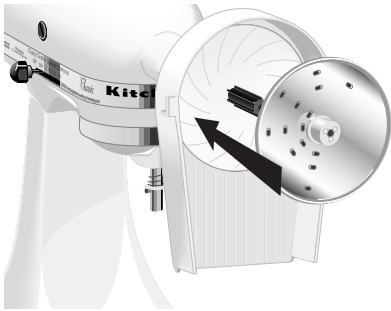
4. Tighten attachment knob until unit is completely secured to mixer. Please read General Instructions.
5. Place slinger on power shaft of Disc Slicer housing, aligning the notched center opening of the slinger with the ridges of the power shaft.



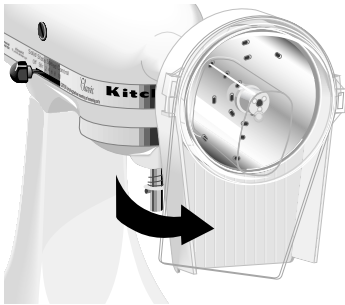


6. Place selected disc on shaft, aligning the center opening of the disc with the ridges of the shaft.

Note: Discs are sharp, handle with care.



7. Place the cover on the Disc Slicer housing aligning the metal pin in the center of the cover with the center of the ridged power shaft. Grasp the feed tube, push in and turn counter-clockwise until seated.



8. Fit pusher into feed tube and plug mixer into an electrical outlet. Place a shallow bowl under attachment to catch processed food.

Note: Discs from KitchenAid® Food Processor models KFP500, KFP600, KFPM650 and KFP495 can be used with the DVSA attachment. Discs can also be purchased through retailers selling KitchenAid® Food Processors or call 1-800-541-6390.

TO USE:

⚠ WARNING



Rotating Blade Hazard
Always use food pusher.
Keep fingers out of openings.
Keep away from children.
Failure to do so can result in amputation or cuts.

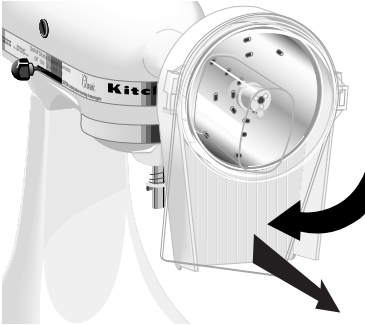
1. Fill feed tube with food to be processed. Place pusher in feed tube and hold in place to prevent food from moving.
2. Turn mixer to Speed 10 and push food into disc using light pressure with pusher. If slicing or shredding single items such as a carrot or stalk of celery, use the smaller center opening of the two piece pusher.





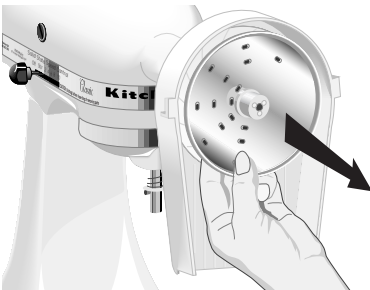
TO DISASSEMBLE:

1. Turn mixer OFF and unplug.
2. Grasp feed tube and turn clockwise. Remove cover.



3. Place two fingers under disc avoiding the slicing knife or shredding cutter holes, or grab center shaft, then pull straight out. Remove slinger.

Note: Discs are sharp, handle with care.



4. Loosen attachment knob by turning it counterclockwise. Rotate attachment back and forth while pulling out.
5. Replace attachment hub cover and tighten attachment knob.

TO CLEAN:

All parts of the Disc Slicer attachment are dishwasher safe. Be sure to load them away from exposed heating elements. If washing parts by hand, avoid the use of abrasive cleansers and scouring pads. They may scratch or cloud the cover. Thoroughly dry all parts after washing.



TERIYAKI VEGETABLE SAUTÉ

- 4 medium carrots, peeled and cut into thirds*
- 1 medium red or green bell pepper, cut into fourths*
- 1 medium red or yellow onion, cut into fourths*
- 1 tablespoon oil*
- ¼ teaspoon red pepper flakes*
- 1 teaspoon sugar*
- 1 teaspoon cornstarch*
- ¼ teaspoon ginger*
- ½ cup reduced-sodium chicken broth*
- 2 tablespoons reduced-sodium soy sauce*

Attach Disc Slicer/Shredder to mixer. Assemble Disc Slicer/Shredder, using thick slicer disc. Turn to Speed 4 and slice carrots into large bowl placed under slicer/shredder. Repeat with bell pepper and onion.

Heat oil in large skillet over medium-high heat until oil sizzles. Add vegetables and red pepper flakes. Cook and stir 4 to 5 minutes, or until vegetables are crisp-tender.

Combine all remaining ingredients in small bowl. Add to mixture in skillet all at once. Cook and stir until mixture is thickened and vegetables are coated with sauce.

Yield: 4 to 6 servings.

Per serving: About 94 cal, 2 g pro, 13 g carb, 4 g fat, 0 mg chol, 342 mg sod.



CARROT-COCONUT CAKE

- 4 medium carrots, cut into thirds
- 1¼ cups all-purpose flour
- 1 cup whole wheat flour
- 1½ cups sugar
- 2 teaspoons baking soda
- ½ teaspoon salt
- ¼ teaspoon nutmeg
- ½ cup oil
- 1 can (8 oz.) crushed pineapple in juice, undrained
- 3 eggs
- 1 teaspoon vanilla
- ¾ cup flaked coconut
- Orange Cream Cheese Frosting, if desired (see below)

Attach Disc Slicer/Shredder to mixer. Assemble Disc Slicer/Shredder, using thin slicer/shredder disc. Turn to Speed 4 and shred carrots into large bowl placed under slicer/shredder. Set aside.

Combine all-purpose flour, whole wheat flour, sugar, baking soda, salt, and nutmeg in mixer bowl. Add oil, pineapple, eggs, and vanilla. Attach bowl and flat beater to mixer. Turn to Speed 2 and mix about 1 minute. Stop and scrape bowl. Turn to Speed 4 and beat about 30 seconds. Turn to Stir Speed and add coconut and carrots, mixing just until blended.

Pour batter into greased and floured 13x9x2-inch baking pan. Bake at 350°F for 30 to 35 minutes, or until toothpick inserted in center comes out clean. Cool completely on wire rack. Frost with Orange Cream Cheese Frosting, if desired.

Yield: 12 to 16 servings.

Per serving: About 330 cal, 5 g pro, 51 g carb, 13 g fat, 53 mg chol, 343 mg sod.

ORANGE CREAM CHEESE FROSTING

- 4 cups powdered sugar
- 1 package (8 oz.) light cream cheese
- 1 teaspoon orange juice
- ½ teaspoon grated orange peel

Place all ingredients in mixer bowl. Attach bowl and flat beater to mixer. Turn to Stir Speed and mix about 30 seconds, or until blended. Turn to Speed 4 and beat about 2 minutes, or until smooth and creamy.

Yield: 12 to 16 servings (frosting for 2-layer or 13x9x2-inch cake).

Per serving: About 196 cal, 2 g pro, 41 g carb, 3 g fat, 7 mg chol, 107 mg sod.

TOTAL REPLACEMENT WARRANTY

We're so confident the quality of our products meets the exacting standards of KitchenAid that, if your attachment/accessory should fail within the first year of ownership, KitchenAid will arrange to deliver a replacement attachment/accessory to your door free of charge and arrange to have your "failed" attachment/accessory returned to us. Your replacement unit is covered by our one year full warranty. Please follow these instructions to receive this quality service.


If you reside in the United States and your KitchenAid attachment/accessory

should fail within the first year of ownership, simply call our toll-free Customer Satisfaction Center at **1-800-541-6390**. Give the consultant your complete shipping address. (No P.O. Box Numbers, please.)

KitchenAid will arrange to deliver a replacement attachment/accessory and have your "failed" attachment/accessory returned to us.

Put your "failed" attachment/accessory in the original shipping carton along with a sheet of paper with your name and address on it, and proof of purchase (register receipt, credit card charge slip, etc.)

WARRANTY

Length of Warranty:	KitchenAid Will Pay For:	KitchenAid Will Not Pay For:
One Year Full warranty from date of purchase.	Replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by an Authorized KitchenAid Service Center. OR Total Replacement Warranty. 	A. Repairs when attachment/accessory is used in other than normal home use. B. Damage resulting from accident, alteration, misuse or abuse. C. Any incidental shipping or handling costs to deliver your attachment/accessory to an Authorized KitchenAid Service Center. D. Replacement parts or repair labor costs for attachments/accessories operated outside the United States.
Missing a part? Call 1-800-541-6390 for immediate handling of your problem.		

KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

HOW TO ARRANGE FOR SERVICE

To arrange for service, call the KitchenAid Customer Satisfaction Center, toll-free at 1-800-541-6390.

KitchenAid®

St. Joseph, Michigan 49085 U.S.A